



PEZZULLO RIGATONI "CACIO E PEPE" WITH BLACK TRUFFLE

Ingredients: 4 serves

350 g Pezzullo Rigatoni

75 g butter

70 g black truffle

120 g pecorino cheese

Salt and pepper, to taste

To garnish

Buds

Preparation

Cook Pezzullo Rigatoni according to package directions until tender yet al dente.

Reserve 1 cup of the pasta cooking water.

Sauté Pezzullo Rigatoni with butter and the pasta cooking water.

Serve with grated pecorino cheese and season with salt and pepper.

Sprinkle with black truffle, pecorino and pepper. Garnish with buds.

